

WHAT IS CLAIMED IS:

1. A method for creating a relief mold, the method comprising:
applying an image using an edible ink composition onto a substantially planar carrier, the image being disproportionate relative to an original version of the image; and
forming a three dimensional impression in the carrier to form a non-planar relief mold for a comestible material, such that the three dimensional impression formed in the carrier corresponds to a three dimensional representation of the original version of the image and wherein the image applied to the carrier is in register with the three dimensional representation.
2. The method of claim 1, wherein a boundary of the image applied to the carrier is in register with a boundary of the three dimensional impression formed in the carrier.
3. The method of claim 1, wherein forming a three dimensional impression in the carrier to form a non-planar relief mold comprises:
creating a vacuum between a surface of a three dimensional non-planar model corresponding to a three dimensional representation of the original version of the image and a carrier and vacuum forming the carrier to the surface of the model.
4. The method of claim 3, wherein the surface of the model is coated with a heat resistant, non-stick material.
5. The method of claim 1, further comprising:
depositing a comestible material into the relief mold to substantially overlie the image; and
removing the comestible material with the image applied thereto from the relief mold.
6. The method of claim 1, wherein the image comprises a multi-color image.
7. The method of claim 1, wherein the carrier comprises a thermoplastic sheet.
8. The method of claim 1, wherein applying an image onto a substantially planar carrier includes:

screen printing one or more colors comprising the image onto the carrier using one or more colors of the edible ink composition.

9. The method of claim 8, wherein the edible ink composition comprises:
 - a) one or more viscosity controllers;
 - b) one or more film forming compounds;
 - c) one or more emulsifiers; and
 - d) one or more food grade colorants.
10. The method of claim 9, wherein the edible ink composition further comprises one or more plasticizers.
11. The method of claim 9, wherein the edible ink composition further comprises one or more humectants.
12. The method of claim 9, wherein the edible ink composition further comprises water.
13. The method of claim 9, wherein the edible ink composition is an aqueous edible ink composition comprising:
 - a) one or more viscosity controllers at about 65% to about 80% by weight of said aqueous edible ink composition;
 - b) one or more film forming compounds at about 0.6% to about 4% by weight of said aqueous edible ink composition; and
 - c) one or more emulsifiers at about 1% to about 12% by weight of said aqueous edible ink composition.
14. The method of claim 13, wherein the aqueous edible ink composition further comprises a plasticizer at about 0.03% to about 0.4% by weight.
15. The method of claim 13, wherein the aqueous edible ink composition further comprises water at about 13% to about 25% by weight.
16. The method of claim 13, wherein the aqueous edible ink composition further comprises a powdered ink.

17. A relief mold for creating a three-dimensional comestible product, the relief mold comprising:
- a three dimensional impression formed in a carrier, the three dimensional impression corresponding to a three dimensional representation of a two dimensional image; and
 - an image applied in an edible ink composition to an interior surface of the three dimensional impression, the image being a disproportionate version of the two dimensional image, such that the disproportionate image is in register with the three dimensional impression formed in the carrier.
18. The relief mold of claim 17, wherein the edible ink composition is deposited onto the carrier by a screen printing process using one or more colors of edible ink composition.
19. The relief mold of claim 17, wherein the image applied to an interior of the impression comprises a multi-color image.
20. The relief mold of claim 17, wherein the carrier comprises a thermoplastic sheet.
21. The relief mold of claim 17, wherein the edible ink composition comprises:
- a) one or more viscosity controllers;
 - b) one or more film forming compounds;
 - c) one or more emulsifiers; and
 - d) one or more food grade colorants.
22. The relief mold of claim 17, wherein the edible ink composition comprises: a) about 73.3% by weight fondant icing sugar;
- b) about 0.8% by weight hydroxypropylmethylcellulose;
 - c) about 2.9% by weight POLYSORBATE 60 and about 5.9% by weight lecithin;
 - d) about 0.06% propylene glycol; and
 - e) about 16.8% water.
23. An edible ink composition comprising:
- a) one or more viscosity controllers;
 - b) one or more film forming compounds;

- c) one or more emulsifiers; and
 - d) one or more food grade colorants.
24. The edible ink composition of claim 23, wherein the edible ink composition further comprises one or more plasticizers.
25. The edible ink composition of claim 23, wherein the edible ink composition further comprises one or more humectants.
26. The edible ink composition of claim 23, wherein the edible ink composition comprises water.
27. The edible ink composition of claim 23, wherein the edible ink composition is an aqueous edible ink composition comprising:
- a) one or more viscosity controllers at about 65% to about 80% by weight of the aqueous edible ink composition;
 - b) one or more film forming compounds at about 0.6% to about 4% by weight of the aqueous edible ink composition; and
 - c) one or more emulsifiers at about 1% to about 12% by weight of the aqueous edible ink composition.
28. The edible ink composition of claim 27, wherein the aqueous edible ink composition further comprises a plasticizer at about 0.03% to about 0.4% by weight.
29. The edible ink composition of claim 27, wherein the aqueous edible ink composition comprises water at about 13% to about 25% by weight.
30. The edible ink composition of claim 27, wherein the aqueous edible ink composition comprises a powdered ink.
31. The edible ink composition of claim 28, wherein the edible ink composition is an aqueous edible ink composition comprising:
- a) one or more viscosity controllers at about 73% to about 75% by weight of the aqueous edible ink composition;
 - b) one or more film forming compounds at about 0.5% to about 1.4% by weight of

the aqueous edible ink composition;

c) one or more emulsifiers at about 5% to about 12% by weight of the aqueous edible ink composition;

d) one or more plasticizers at about 0.03% to about 0.09% by weight of the aqueous edible ink composition; and

e) water at about 12% to about 20% by weight of the aqueous edible ink composition.

32. The edible ink composition of claim 30, wherein the one or more viscosity controllers is fondant icing sugar; wherein the one or more film forming compounds is hydroxypropylmethylcellulose; wherein the one or more emulsifiers are lecithin and POLYSORBATE 60; and wherein the one or more plasticizers is propylene glycol.

33. The edible ink composition of claim 31, comprising:

a) about 73.3% by weight fondant icing sugar;

b) about 0.8% by weight hydroxypropylmethylcellulose;

c) about 2.9% by weight POLYSORBATE 60 and about 5.9% by weight lecithin;

d) about 0.06% by weight propylene glycol; and

e) about 16.8% by weight water.

34. A method for creating a relief mold for a comestible product, comprising:

a) creating a three-dimensional model based on an original two-dimensional artwork, the original two-dimensional artwork including an outline and one or more colored regions;

b) printing an outline of the original two-dimensional artwork onto a substantially planar carrier;

c) vacuum forming the printed carrier to the three-dimensional model thereby forming a three-dimensional impression in the printed carrier at a location coinciding with the outline printed on the carrier thereby deforming the outline, where the three-dimensional impression formed in the carrier is a three dimensional representation of the original two-dimensional artwork;

d) measuring misalignment of the deformed outline to the three-dimensional impression and creating an adjusted two-dimensional artwork based on the original two-dimensional artwork and the measurements, the adjusted two-dimensional artwork including

an adjusted outline;

f) repeating steps b through d where the adjusted outline is printed onto a carrier in step b, until an outline of an adjusted two dimensional artwork printed on a carrier substantially aligns with a three-dimensional impression formed in the carrier, where said adjusted two-dimensional artwork thereby forms a final two-dimensional artwork;

g) printing a colored image corresponding to the final two-dimensional artwork onto a carrier; and

h) vacuum forming the printed carrier to the three-dimensional model thereby creating a three-dimensional impression in the printed carrier that aligns to the colored image, where the three-dimensional impression forms a relief mold.

35. The method of claim 34, further comprising:

filling the relief mold with a comestible material.

36. The method of claim 35, further comprising:

removing the comestible material with the colored image adhered thereto from the relief mold.

37. The method of claim 34, wherein the carrier is a thermoplastic sheet.

38. The method of claim 34, wherein printing a colored image onto a carrier comprises: screen printing a colored image onto a carrier using an edible ink composition.

39. The method of claim 38, wherein the edible ink composition comprises:

- a) one or more viscosity controllers;
- b) one or more film forming compounds;
- c) one or more emulsifiers; and
- d) one or more food grade colorants.

40. The method of claim 38, wherein the edible ink composition comprises:

- a) about 73.3% by weight fondant icing sugar;
- b) about 0.8% by weight hydroxypropylmethylcellulose;
- c) about 2.9% by weight POLYSORBATE 60 and about 5.9% by weight lecithin;

- d) about 0.06% propylene glycol; and
- e) about 16.8% water.